

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1718

Washington, D. C.

February 7, 1959

Study of Wage-Hour Question in Agriculture To Be Made

The Secretary of Labor, James P. Mitchell, has recommended a study of the "entire wage and hour question in agriculture" and has called for enactment of legislation designed to raise the status of migrant farm workers.

In an address prepared for delivery at a meeting of the National Advisory Committee on Farm Labor in Washington, D. C., February 5, the Secretary stated, in part:

"It is my conviction that the migrant farm worker will never take his place as a fully useful citizen, and never be able to successfully resist exploitation, until, first, federal legislation guarantees him a decent minimum wage upon which he can build a decent and independent life; second,

unless he has fairly continuous employment; third, until he receives the equal protection of all federal and state laws, such as enforced housing codes, enforced safety codes, accessible health services, and protection for his person in the form of compensation for injury and employment.

"It is true enough that I can stand here all night and repeat that without anything ever coming of it—but I intend that something does come of it.

"The greatest need at the moment is for an accurate and complex appraisal of the entire wage and hour question in agriculture.

"I have therefore given instructions for such a study to start and it is now under way."

FTC Mails Questionnaires in Food Industry Investigation

The Federal Trade Commission announced this week that it has mailed questionnaires to approximately 1,050 business organizations selling food at retail in order "to obtain facts on trends in concentration in the food industry."

The questionnaires were sent to food chains, voluntary groups of wholesale grocers, and retailer-owned food distributing groups as a move in the FTC's investigation and study of the food industry (see INFORMATION LETTER of Oct. 18, 1958, page 303).

In announcing the mailing of questionnaires, the FTC said:

"The questionnaires, which must be answered by March 31, seek information on how the food industry has been reshaped since 1948 by mergers, acquisitions, interlocking directorates, food manufacturing by distributors, and by the changing retailer-wholesaler relationships.

"They also will elicit information on how the three different groups of food sellers have fared from a competitive sales standpoint during the 1948-58 period in 15 metropolitan centers: Altoona, Pa.; Atlanta, Ga.; Bridgeport, Conn.; Denver, Colo.; Des Moines, Iowa; Fort Smith, Ark.; Indianapolis, Ind.; Lubbock, Tex.; Manchester, N. H.; Peoria, Ill.; Phoenix, Ariz.; Roanoke, Va.; Spokane, Wash.; Stockton, Calif.; and Utica, N. Y.

"Last October 13 the FTC announced it would undertake an economic investigation of the food industry as the result of having received many complaints about the development in recent years of concentration of power, collusive price action, and competitive methods in the industry.

"The questionnaires were developed with the advice of food industry representatives to assure that the information sought was available.

"Principal information sought from the food chains will be their interlocking directorate relationships, number of subsidiaries and acquisitions, numbers of their retail stores by size groups in 1948, 1954, and 1958, and

Notable Sales Gains Reported in Two-year Multi-pack Study

Multi-pack sales of canned corn, applesauce and cranberry sauce showed significant increases over normal single unit sales in a two-year study of multi-pack movement conducted by the N.C.A. in cooperation with American Stores Company as an activity of the Consumer and Trade Relations Program.

The report, No. 6 in N.C.A.'s "Philadelphia Project," covered the period January, 1956, through December, 1957, and involved supermarkets in American Stores located in the Philadelphia-New Jersey area. Among the commodities tested were canned corn, canned applesauce, canned cranberry sauce, canned evaporated milk, canned tuna, and canned soup.

The tests revealed notable sales increases for the three-pack plus single units and six-pack plus single units display arrangements of corn. Cranberry sauce showed a similar sales increase when featured in three-pack plus single units and applesauce produced sales gains in three-pack and four-pack multi-packs.

Multi-packs of vegetable soup, tomato soup, evaporated milk and tuna

produced no significant sales gains over single unit display.

The Philadelphia Project is sponsored by N.C.A. in cooperation with American Stores Company as a service to the food industry. Copies of Report No. 6 were mailed this week to N.C.A. members and others on the C.&T.R. list. Additional copies are available on request from the N.C.A. Division of Statistics.

The multi-pack study from the Philadelphia Project will be one of several tests on multiple packaging of canned foods to be discussed during the Marketing Session on this subject scheduled during the N.C.A. Convention at the Conrad Hilton Hotel in Chicago on Sunday, February 22, 10 a.m. to noon.

In addition to Dr. Howard L. Stier, Director of the N.C.A. Division of Statistics, who will act as moderator, speakers on the multi-packaging panel include Len Kanter, president of Staff Super Market Associates, Inc., former editor of *Food Topics*; William Dempsey, Container Corporation of America; Edwin C. Kraus, Big Stone Canning Company; James E. Glover, Coastal Foods; Val Bauman, National Tea Company; and Chris Fitzgerald, *Packaging Parade*.

the locations of their stores by state and county.

"Comparable information will be asked from wholesale grocery concerns which serve large groups of independent retailers in much the same way as the large chains are able to serve their own stores. The wholesalers also are being asked to enumerate the types of service rendered their customers, such as cooperative advertising, purchasing, warehousing, and managerial and accounting advice.

"The independent retailers who have formed cooperative food distributing groups which operate warehousing facilities are asked to provide comparable statistics and reasons that would throw light on the growth, changes in pattern, and strength of the cooperative movement by retailers since 1948.

"All three groups—chains, wholesalers, and retailer cooperatives—also are required to report on their acquisitions of retail food stores, warehouses, wholesale establishments, and food manufacturing facilities. In addition, the chains are required to furnish information on their food purchases by geographical region that would reveal the extent to which they buy from independent producers or manufacturers, or whether the foods are transferred from their own manufacturing or assembling plants.

"All three groups will be required to answer another separate form calling for information on the number of food manufacturing concerns they own or operate and the total value of shipments of these concerns to their own stores and to others.

"A final form is to be filled out by the wholesalers whereon they must list the names of retailer customers in the 15 metropolitan areas selected for the special study on competitive sales by the three groups."

N.C.A. Research Report on Treatment of Cannery Wastes

A Washington Research Laboratory Report entitled *Treatment of Cannery Wastes by Aeration*, by R. A. Canham and S. A. Ebbert, is now available. This report deals with the pilot plant study of pea, mixed pea and carrot, and carrot wastes. Those interested in obtaining this report should address a request to the N.C.A. Washington Research Laboratory.

Farmer Cooperatives Market \$8 Billion in 1956-57

Farmers did 6.4 percent more business on a dollar basis through cooperatives in 1956-57 than in the previous year, according to a review issued by the Farmer Cooperative Service of USDA.

The cooperatives did a net business of \$10.4 billion in 1956-57 compared with \$9.7 billion the year before. The 1956-57 total included \$8 billion for farm products marketed, more than \$2.1 billion for farm supplies, and \$235 million for services performed for patrons. Percentage-wise this represented an increase of almost 7 percent for farm products, which is higher than the increase of about 2 percent in cash receipts to all farmers for that period.

Largely responsible for the increase in cooperative volume were increases in the net value of dairy products, grain, poultry, rice, sugar products, and tobacco.

Dairy products accounted for almost \$2.8 billion or 35 percent of the total net value of farm products marketed by the cooperatives. Grains, including soybeans and soybean products, had a net volume of \$1.7 billion and accounted for almost 21 percent of farm products marketed. Livestock and livestock products were in third place, and fruits and vegetables were in fourth place with net marketings of \$721,783,000.

The total number of cooperatives remained substantially the same. The survey showed 9,872 cooperatives engaged in marketing, production and related services in 1956-57 compared with 9,876 a year earlier. Many cooperatives discontinued operating during the 1956-57 year because of liquidation, consolidation or merger, but at the same time many new associations were formed, the FCS said.

The number of memberships may have passed their peak, it was said, inasmuch as there was a decline for the first time, from 7,671,730 to 7,730,710.

Northwest Packers & Growers

John A. Hilstrom of California Packing Corp., Portland, Ore., has been elected president of Northwest Packers and Growers, Inc. A. H. Randall, United Growers, Inc., Salem, Ore., was elected vice president. William E. Yeomans of Portland, Ore., was continued in office as secretary-treasurer.

Advisory Group Recommends Food Preservation Research

Improved methods of preventing food deterioration, especially in meat, poultry, and eggs, and development of better containers for handling vegetables to reduce damage and lower distribution costs were rated high among present needs by members of USDA's Food Distribution Research and Marketing Advisory Committee at their annual meeting in Washington, January 28-30.

The effects of such supplementary treatments as antibiotics, radiation, and inert gas packaging on food shelf-life and consumer acceptance should be determined, according to the committee. Tremendous recent expansion in consumer packaging of meat and dressed poultry, together with development of specialized production, have focused industry attention on the need for treatments to supplement refrigeration and extend the marketing period.

The committee also proposed efficiency studies, with highest priority on reduction of losses in retail stores and warehouses through breakage and damage of containers and packages from improper handling. Improvement in the operating practices of institutional wholesalers through adoption of efficiencies already effected by wholesale grocers is considered an important objective.

Studies should be undertaken, the committee indicated, to determine the market potential of new or improved vegetable and fruit products—such as seven-fold, super-concentrated grape juice, fortified apple juice, dehydro-frozen apple slices, and frozen french-fried sweet potatoes. Also, more information is needed on the effects of new food technology on the total demand for agricultural commodities, especially to find out the effects of convenience foods on costs to consumers and return to growers.

Other research needs cited by the committee as meriting high priority attention include new methods and instruments for measuring the quality of commodities and improvement of grade standards, improvements in container construction to permit better pallet handling in both retail and wholesale outlets, and surveys to learn the extent to which household food consumption varies with the seasons.

Poultry Committee Urges Study To Expand Consumption

A shift in emphasis toward marketing and utilization studies was advised by members of the USDA's Poultry Research and Marketing Advisory Committee at their annual meeting in Washington January 21-23.

Because the final purpose of production is to achieve optimum consumption, the committee named consumer preference and attitude studies to learn what consumers want in poultry and poultry products as the most important marketing research need.

Committee members said it is also important to be able to give consumers what they want; thus, utilization research is needed to improve flavor in precooked frozen poultry.

Application of results of research in breeding, feeding, processing, and distribution has made the poultry industry a large and highly efficient segment of the U. S. economy, committee members noted, and a shift now toward marketing and utilization studies may make an expansion of poultry consumption possible.

The committee also rated as extremely important the need for study of the avian leukosis complex, a disease condition which results in \$60 million annual losses to the poultry industry.

Other marketing research needs noted by the committee include development of tests for evaluating quality in eviscerated poultry.

Among the utilization research needs noted by the committee are an effort to study the factors responsible for tenderness in poultry in order to find a practical way of maintaining tenderness, and comprehensive research to develop new and improved poultry products.

A. F. W. St. John

A.F.W. St. John, 85, past president of the Canning Machinery and Supplies Association and of the Old Guard Society, died January 21, in a Columbus, Ohio, hospital. Mr. St. John was widely known throughout the canning trade during his long years of association with the Worcester Salt Company, spanning several decades. At his death he was retired district manager of Morton Salt Company, with which Worcester had been merged several years ago.

Mr. St. John was president of C.M.&S.A. in 1915 and 1916 and headed the Old Guard in 1947.

N.C.A. Food Law Guarantee on Safety of Food Additives

Some canners have informed the Association that buyers have requested from them a guarantee that their products do not contain food additives deemed unsafe within the meaning of the Food Additives Amendment of 1958. The Association has been advised by counsel that the N.C.A.-recommended Food Law Guarantee will be adequate for this purpose.

The food additives bill was enacted as an amendment to the Food, Drug, and Cosmetic Act and generally provides that a food shall be misbranded if it contains a food additive that is unsafe, in that it is not recognized by qualified experts as having been shown through testing or experience based on common usage in foods, to be safe for the intended use. As to additives in commercial use on January 1, 1958, the new amendment generally becomes effective in March, 1960. The Food Additives Amendment is now an integrated part of the Food and Drug Act (see INFORMATION LETTER of Oct. 4, 1958, page 293).

In the form originally recommended by N.C.A. (INFORMATION LETTER of March 9, 1940), the seller guarantees the buyer that the products sold to him will not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act of June 25, 1938. The intended effect of the guarantee is to assure the buyer that all of the requirements of the Act, including the Miller Pesticide Act and the Food Additives Amendment, have been met. Separate reference to each amendment is not required.

It has recently been suggested, however, that in order to remove any doubt that may exist on the part of buyers, the words "as amended" should be added to the guarantee following the reference to the Food, Drug, and Cosmetic Act. With this addition, it is entirely clear that the continuing guarantee encompasses such amendments to the Act as the Pesticide Chemicals Amendment and the Food Additives Amendment. With this change, the recommended guarantee reads:

R. E. Lambeau

R. E. Lambeau, 59, president of The Larsen Company, Green Bay, Wis., died February 3 following a prolonged illness.

"PURE FOOD GUARANTEE"

"Seller, ABC Canning Company, guarantees that no articles of food sold by seller to buyer, The XYZ Company, during the period in which this guarantee is effective will be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act of June 25, 1938, as amended, or within the meaning of any State Food and Drug Law the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Federal Act, and that such goods will not be produced or shipped in violation of Section 404 or 301(d) of said Federal Act; provided, however, that the seller does not guarantee against such goods becoming adulterated or misbranded within the meaning of said Act or Acts after shipment, by reason of causes beyond seller's control; and provided also that where goods are shipped under buyer's labels, seller's responsibility for misbranding shall be limited to that resulting from the failure of the product to conform to the label furnished by the buyer. Buyer undertakes to save seller harmless from any liability under said Act or Acts for any other type of misbranding arising out of the use of buyer's labels, or for any liability under said Act or Acts for misbranding where buyer insists upon the use of any label after seller has questioned in writing the use of such label.

"This guarantee shall become effective when it has been signed by both parties, and shall continue to be effective until it is revoked by either party by the giving of ten days' written notice to the other party.

"ABC Canning Company, Seller,
Any place, Wisconsin
By

"Accepted:
The XYZ Company, Buyer,
..... Street,
City, State.
By"

Surplus Olive Oil for USDA

USDA announced February 2 that it plans to purchase domestically produced olive oil for subsequent use in nonprofit school lunch programs and other eligible outlets. USDA said it will offer to buy such oil as a surplus removal activity. The quantity purchased will depend on quantities and prices offered.

Details and specifications of the offer to purchase are being mailed by USDA to olive oil processors. They will also be available from the Fruit and Vegetable Division, Agricultural Marketing Service, USDA, or from W. Allmendinger, Fruit and Vegetable Division, AMS, USDA, 2082 Center St., Berkeley 4, Calif.

Packs of Beets and Carrots through Dec. 31, 1958

Reports on the 1958 packs of canned beets and canned carrots through December 31 have been issued by the N.C.A. Division of Statistics.

The Division also has issued reports on canners' stocks of canned beets and carrots on January 1 and shipments to that date.

BEETS

State	Pack through Dec. 31	
	1957	1958
	(actual cases)	
New York.....	2,582,332	2,407,919
Md., Del., and Pa.....	224,187	112,088
Michigan.....	224,212	386,710
Wisconsin.....	3,160,338	3,544,209
Wash. and Oregon.....	1,549,009	935,390
Other states.....	974,010	1,091,152
U. S. Total.....	8,714,088	8,447,468

CARROTS

State	Pack through Dec. 31	
	1957	1958
	(actual cases)	
New York.....	382,019	368,841
Md., Del., and Pa.....	96,828	180,152
Wisconsin.....	656,133	900,705
Wash. and Oregon.....	573,224	598,769
Other states.....	445,015	857,932
U. S. Total.....	2,153,219	2,906,399

Poultry Used in Processing

Poultry used in canning and other processed foods during the calendar year 1958 totaled 261,026,000 pounds, 15 percent more than the 227,304,000 pounds used during 1957, according to a report by the Agricultural Marketing Service of USDA.

	Jan.-Dec.	
	1957	1958
	(thousands of pounds)	
Young chickens.....	23,167	37,700
Mature chickens.....	156,146	161,658
Turkeys.....	47,864	61,547
Other poultry.....	127	121
Total, Jan.-Dec.....	227,304	261,026

1958 Packs of Catsup and Chili Sauce

Reports on the 1958 pack of catsup and chili sauce have been issued by the N.C.A. Division of Statistics.

1958 PACK OF CATSUP

Container Size	1957	1958
	(actual cases)	
Glass:		
24/12 oz.....	1,901,242	1,656,843
24/14 oz.....	17,228,262	18,629,565
12, 18 to 24 oz.....	2,076,459	4,600,909
No. 10 tin.....	2,527,597	3,426,383
Misc. tin and glass.....	345,906	50,605
U. S. Total.....	24,079,436	28,364,305

1958 PACK OF CHILI SAUCE

Container Size	1957	1958
	(actual cases)	
12-oz. glass.....	1,571,395	1,504,189
No. 10 tin.....	266,455	311,356
Misc. tin and glass.....	370,076	283,120
U. S. Total.....	2,207,926	2,098,665

Wholesale Distributor Stocks of Canned Foods

A report on stocks of 32 canned foods in the hands of wholesale distributors on January 1 has been issued by the Bureau of the Census, U. S. Department of Commerce.

Distributors' stocks of canned tomatoes, at 3.2 million cases, were 264,000 cases or 9 percent larger than stocks on hand January 1, 1958. Corn, with stocks totaling 3.9 million cases, and green and wax beans, at 2.8 million cases, accounted for smaller increases of 3 and 4 percent, respectively. Stocks of peas decreased 11 per cent since last January 1, and tomato catsup and chili sauce stocks were down 10 percent. Among the smaller volume items, changes from year-ago stocks were small except for tomato paste and tomato sauce.

Distributors' stocks were higher than a year ago for all of the volume canned fruits—peaches, pineapple, fruit cocktail, applesauce, and pears.

Reductions were noted for the smaller volume items—apricots, red pitted cherries, sweet cherries, grapefruit segments, and plums. The largest increase was for canned peaches, 428,000 cases or 13 percent.

While stocks of pineapple juice were 217,000 cases or 22 percent larger than a year earlier, January 1 stocks of all other juices were down, more than offsetting the increase in pineapple juice. Stocks of grapefruit juice were reduced 30 percent and stocks of orange juice were down 25 percent from a year ago. Tomato juice, the largest volume canned juice, at 2.1 million cases, was down 10 percent.

Commodity	Jan. 1 1958	July 1 1958	Nov. 1 1958	Jan. 1 1959
	(thousands of actual cases)			
Vegetables:				
Asparagus.....	681	n.a.	n.a.	659
Beans, green and wax.....	2,686	2,682	n.a.	2,771
Beans, lima.....	539	519	n.a.	528
Beets.....	1,076	1,130	n.a.	1,045
Carrots.....	404	401	n.a.	415
Corn.....	3,845	3,515	4,177	3,948
Peas.....	3,668	n.a.	3,601	3,264
Pumpkin and squash.....	472	332	n.a.	466
Sauerkraut.....	652	544	654	647
Spinach.....	562	n.a.	n.a.	572
Tomatoes.....	2,951	2,555	n.a.	3,215
Catsup and chili sauce.....	2,290	2,285	n.a.	2,066
Tomato paste.....	500	500	n.a.	555
Tomato puree (pulp).....	496	492	n.a.	487
Tomato sauces.....	644	739	n.a.	595
Fruits:				
Apples.....	488	416	447	497
Applesauce.....	1,284	1,162	1,408	1,422
Apricots.....	703	n.a.	n.a.	558
Cherries, RSP.....	452	353	521	429
Cherries, sweet.....	206	n.a.	n.a.	239
Fruit cocktail.....	1,318	n.a.	n.a.	1,443
Grapefruit segments.....	401	421	339	349
Peaches.....	3,343	n.a.	n.a.	3,771
Pears.....	1,130	n.a.	n.a.	1,209
Pineapple.....	1,076	1,873	2,333	1,879
Plums.....	344	n.a.	n.a.	279
Juices:				
Citrus blends.....	440	566	440	389
Grapefruit.....	861	1,036	695	605
Orange.....	942	1,395	704	708
Pineapple.....	968	1,280	1,579	1,185
Tomato.....	2,375	2,053	n.a.	2,134
Maine sardines.....	230	184	312	268

n.a.—not available. * Includes fruits for salad and mixed fruits (except citrus). † Includes vegetable juice combinations containing at least 70 percent tomato juice.

1958 Production of Red Meat

Production of red meat in commercial slaughter plants in 1958 totaled 24,394 million pounds, 5 percent below the production in 1957, according to the Crop Reporting Board of USDA.

Of the 1958 volume, 12,989 million pounds were beef, down 6 percent from the previous year; 1,107 million pounds were veal, down 23 percent; 9,623 million pounds were pork, practically the same as a year earlier; and 675 million pounds were lamb and mutton, down 3 percent from 1957.

Stocks of Canned Foods on Jan. 1 and Season Shipments

Reports on canners' stocks of canned green and wax beans, beets, and carrots on January 1 and season ship-

ments to that date have been issued by the N.C.A. Division of Statistics.

	Carry-over month	Supply		Canners' Stocks, Jan. 1		Season Shipments to Jan. 1	
		1957-58	1958-59	1958	1959	1958	1959
		(thousands of actual cases)					
Beets.....	July	11,728	11,055	7,290	6,743	4,438	4,312
Carrots.....	July	3,192	3,599	1,938	2,268	1,253	1,331
Green and wax beans.....	July	31,075	31,593	18,483	18,482	12,662	13,111

Prospects for Turkeys in 1959

Turkey growers intend to produce 5 percent more turkeys in 1959 than in 1958, according to the Crop Reporting Board of USDA. The intentions indicate increases of 16 percent in light breeds and 3 percent in the heavy breeds, with heavy whites up 18 percent but other heavy breeds down 1 percent.

If growers carry out their intentions, about 81.9 million turkeys will be raised, compared with 77.9 million in 1958. Increases are planned in all regions except the North Atlantic and South Central regions.

TURKEY BUYING PROGRAM

USDA has concluded its buying program for turkeys. Since July 31, when buying began, USDA has purchased 23,560,000 pounds of turkeys for use in schools participating in the school lunch program. Approximately \$7,969,000 transferred by Congress from Section 32 for use under the National School Lunch Act has been spent for turkey purchases.

N.C.A. Speakers Participate in Food Processors Workshop

N.C.A. Secretary Carlos Campbell and Dr. Howard L. Stier, Director of the Division of Statistics, participated in the ninth annual Food Processors Workshop at the University of Maryland February 4-5.

Mr. Campbell spoke on economic regulation of the canning industry by federal agencies, including the FDA, FTC, and USDA.

Dr. Stier, in a discussion of "Effective Use of Cost Data for Plant Operations," presented data on Tri-State vegetable canning operations in which the cost of in-plant functions, from preparation of the raw product, through processing, represented about one-fourth of the canners' costs, second in relative importance to the cost of the raw product. With labor accounting for almost half of the processing cost, the effective use of labor is the most important factor in controlling canners' processing costs, he said.

Dr. Stier described several types of charts and record forms which have proved helpful to some canners in obtaining accurate data on production costs, such as direct labor, container fill, and case yields.

He also spoke on the "Relationship of Mortality in the Canning Industry to Size of Operation."

Fast Food

Canned foods were featured in three of the articles in the January issue of *Fast Food*, an institutional food service magazine with a circulation of more than 50,000.

"Beans . . . just open a can, then add easy variety" begins: "Canned baked beans are filling, flavorful, fast. There are a number of packs on the institutional market today which can lend variety and zest to your menu." Two bean "and" combinations are given for lunch and dinner specials during the winter months. The article includes beans in molasses sauce, beans in tomato sauce, beans with pork, beans vegetarian style, and dark brown beans with and without pork, tomato sauce. Canned sardines are also used in one of the special suggestions.

The article "Quick Cling Peaches for Menu Appeal" says, "Looking for some way to add a cheerful touch to make your entrees more attractive? Canned cling peaches might well be the answer. These canned peaches adapt themselves to a variety of easy garnish uses, and they're not only quick and attractive—they are good tasting, too." The article gives numerous suggestions for including canned peach halves and slices on menus. In addition to peaches, canned baked beans, ketchup, mincemeat, cranberry jelly and ripe olives are included in the article.

The third article, "Curry . . . in a hurry," features a quick curry sauce for chicken, lamb, shrimp or seafood. The article says, "Canned mushroom soup used for the base is the quickest method of making the sauce." Other curry ideas include a curry soup made with canned condensed cream of celery soup.

Ebony

Freda DeKnight, home service director, has the article "Sippin' Soups" in her Date With A Dish feature in the February issue of *Ebony* magazine. Canned soups are featured in each of the eight recipes.

Miss DeKnight says, "Soup can be served as a drink. To give a special zip to meals, serve soup any time, any place and anywhere. Once considered basic food fare and kept in an unromantic, homely role, soup has emerged as a versatile hot or cold food with many pleasing sides to its delectable personality." Recipes include soups to be used for breakfast, lunch, dinner, party or snack.

Canned foods used in the article are condensed cream of celery soup, condensed beef broth, cranberry juice cocktail, condensed bean with bacon soup, condensed vegetable soup, and condensed tomato soup.

Macfadden Publications

Esther Foley, home service director, features articles on canned foods in two of the February Macfadden publications.

In *True Romance* magazine Miss Foley has the article "Canned chicken is a quick way to good flavor." The introduction says, "Here are two good reasons for keeping a supply handy." Recipes for Chicken Club Sandwich and Club Chicken Casserole are included in the article. In addition to chicken, other canned foods used are ripe olives, sliced mushrooms, and pimientos.

"Of Interest To You . . . For a Washington's Day Birthday Party" is the article in *True Story* magazine. Canned water pack cherries are featured in the recipes Party, Cherry Cheese Pie, and in Cherry Leaf Pie.

U. S. To Consult 13 Countries on Their Import Restrictions

Notice is given in the *Federal Register* of January 30 that the Committee for Reciprocity Information invites the submission of information that will be useful to the United States Government during consultations with other countries regarding their limitations on imports for balance-of-payments reasons.

Such consultations will be conducted separately with each consulting country during 1959 by a panel of 13 countries including the United States. The consulting countries and the expected timing of their consultations are:

May—France, Netherlands, New Zealand, United Kingdom, Union of South Africa; July—Austria, Denmark, Finland, Ghana, Malaya; October—Australia, Italy, Japan, Norway, Rhodesia and Nyasaland, Sweden.

The CRI invites U. S. firms to submit information relating to possibilities for further relaxation of quantitative import restrictions, a lessening of the discriminatory application of these restrictions, and the moderation of practices which are burdensome to exporters. Information regarding the countries consulting with the U. S. in May should be received by the CRI by March 2; other deadlines are April 1 and July 1.

Good Attendance Indicated at Luncheon Sessions

N.C.A. has received a large number of advance orders for luncheon tickets for the technical sessions to be held at noon during the Convention, indicating good attendance at these meetings.

The orders received so far, for the six technical sessions scheduled during the noon period from 12 to 2, total 500. On the basis of previous experience, this is a large number of advance orders and indicates record attendance at the luncheon technical sessions.

Luncheon tickets for each of the luncheon technical sessions are being sold by the N.C.A. for \$5 each. Orders are being accepted now when accompanied by payments. Luncheon tickets may be picked up at the N.C.A.-C.M.&S.A. Information-Registration Center on the second floor of the Conrad Hilton Hotel, beginning Friday morning, February 20.

Although it is hoped that those planning to attend these luncheon sessions will order their luncheon tickets in advance, tickets will be sold at the Information-Registration Center until the time when each session starts.

Conferences on Sanitation and Processing Problems

The N.C.A. Washington Research Laboratory's 1959 program of Sanitation and Processing Conferences will get under way March 5 at the Pennsylvania Canners Association's Workshop at Allenberry Lodge, Boiling Springs, Pa.

The second conference will be held at the Pere Marquette Hotel, Peoria, Ill., on March 12 in cooperation with the Illinois Canners Association. Subsequently, these conferences will be held in Michigan, Minnesota, and New York. Canners in those areas will be notified later of the time and place of each conference.

The program is designed for superintendents, foremen and foreladies, and will be open also to management and technical personnel. The program will be conducted by J. W. Bell and C. W. Bohrer of the Washington Laboratory.

Topics to be covered include FDA regulations; prevention of product

USDA Report Tells of Effects of U. S. Grading of Beef

Federal grades for beef have stimulated price competition, held down costs of marketing, and contributed to changes in the organization of the wholesale meat industry, according to a research report issued by USDA.

The official grades provide packers, wholesalers, retailers, and others with a common language and a basis around which prices can be established with more accuracy, ease, and speed. And the grades also aid consumers in expressing their preferences more effectively, the report says.

Entitled *Economic Effects of U. S. Grades for Beef*, the report includes results of a survey of national and independent packers, wholesale distributors, and chain and independent retailers of meat.

Most independent packers, wholesale distributors, and independent retailers, as well as the chains, favored either the present voluntary system of beef grading or a compulsory grading system.

However, most national packers favored the discontinuance of federal grading. Their policy, it was said, is to sell and to promote the sale of beef under their packer brands whenever and wherever possible and to sell federally graded beef only upon request.

"Much of the controversy associated with federal grading, consequently, appears to stem from these opposing policy positions," the report states.

No data were presented in the USDA study from which clear cut conclusions concerning the effects of federal grading on total beef consumption can be drawn.

Copies of the report, *Economic Effects of U. S. Grades for Beef* (Marketing Research Report No. 298, may be obtained from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

contamination; the relationship of sanitation, safety, and fire prevention; the application of bacteriology to canning sanitation and processing; and the plant cleaning problem. These subjects will be considered from the point of view of maintaining a high level of product quality.

USDA Studies Classifications in Milk Marketing Orders

Milk markets under federal orders have moved in recent years in the direction of classification systems with fewer classes, according to a report by the USDA summarizing trends in classifying milk.

Milk handlers in most city markets pay for the milk they receive from farmers according to how it is to be used. In these markets, classes are established for milk for its various uses and the minimum price for each class of milk is set forth.

"Use classification" of milk is often taken for granted—often considered to be a purely mechanical procedure," the report states. "But decisions as to the proper number of use classes and the proper classification of products among the classes have been changed on numerous occasions. Moreover, the problem of classification has sometimes become particularly acute when new products have come on the market."

USDA found in its study that many factors may affect decisions respecting classification. Among the most important are local health regulations, the cost of transporting milk in various forms, the availability and capacity of facilities for processing surplus milk, and the method of accounting for milk.

The USDA study reviews experiences in federal order markets with classified pricing of milk from 1936 through 1957. It was found that the trend since 1950 has been from multiple use classes to only two classes. Where new milk products have been introduced, milk for these products has generally been priced under one of the existing classes.

Copies of the report, *Experience with Classification of Milk in Federal Order Markets* (Marketing Research Report No. 288), may be obtained from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Meeting on Standards for Fruit Nectars

The N.C.A. Committee on Standards for Fruit Nectars will meet at the Convention, at 1:30 p.m. Sunday, February 22, in Room 19 of the Hilton Hotel. Canners having an interest in standards of identity for these products are invited to attend and present their views.

Schedule of Principal Events of the 1959 Convention

TENTATIVE—SUBJECT TO REVISION AND ADDITION

THURSDAY, FEBRUARY 19

- 10 a.m.—Meeting of N.C.A. Consumer and Trade Relations Committee, Room 10, Conrad Hilton
- 10 a.m.—Meeting of N.C.A. Labeling Advisory Subcommittee, Room 8, Conrad Hilton
- 2 p.m.—Meeting of N.C.A. Committee on Simplification of Containers, Room 9, Conrad Hilton
- 2 p.m.—Meeting of N.C.A. Labeling Committee (through dinner), Room 9, Conrad Hilton
- 2:30 p.m.—Meeting of N.C.A. Consumer Service Committee, Room 8, Conrad Hilton
- 7 p.m.—Dinner Meeting of N.C.A. Resolutions Committee, Room 5, Conrad Hilton

FRIDAY, FEBRUARY 20

- 8:30 a.m.—Breakfast Meeting of The Forty Niners, Chicago Room, Sheraton-Blackstone
- 9 a.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Mezzanine, Conrad Hilton
- 9 a.m.—Meeting of N.C.A. Administrative Council, Room 1, Conrad Hilton
- 9:45 a.m.—Meeting of C.M.&S.A. Board of Directors, Room 900, Conrad Hilton
- 12 m.—Luncheon Meeting of N.C.A. Board of Directors (open session), Beverly Room, Conrad Hilton
- 1-6 p.m.—The Cannery Show, Conrad Hilton
- 2 p.m.—Meeting of N.C.A. Board of Directors (closed session), Bel Air Room, Conrad Hilton
- 2:30 p.m.—Meeting of N.C.A. Scientific Research Committee, Room 3, Conrad Hilton
- 4:30 p.m.—The Forty Niners 10th Annual Meeting, Hubbard Room, Sheraton-Blackstone
- 5:15 p.m.—The Forty Niners Sixth Annual Service Award Presentation, Hubbard Room, Sheraton-Blackstone
- 6:30 p.m.—The Forty Niners Reception, Crystal Ballroom, Sheraton-Blackstone
- 7 p.m.—Dinner Meeting of N.C.A. Scientific Research Committee, Room 3, Conrad Hilton
- 7 p.m.—State Secretaries Dinner, Room 2, Conrad Hilton
- 7 p.m.—C.M.&S.A. Past Presidents Dinner, Chicago Room, Sheraton-Blackstone

SATURDAY, FEBRUARY 21

- 8 a.m.—Breakfast Meeting of N.C.A. Fishery Products Committee, Room 3, Conrad Hilton
- 9 a.m.—Meeting of N.C.A. Nominating Committee, Astoria Room, Conrad Hilton
- 9 a.m.-6 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Mezzanine, Conrad Hilton
- 9 a.m.-6 p.m.—The Cannery Show, Conrad Hilton
- 10 a.m.—N.C.A. Annual Meeting, Williford Room, Conrad Hilton
- 12 m.—N.C.A. Marketing Luncheon, Waldorf Room, Conrad Hilton
- 12 m.—N.C.A. Fishery Products Luncheon, Astoria Room, Conrad Hilton
- 12 m.—N.C.A.-C.M.&S.A. Technical and Research Luncheon, Beverly Room, Conrad Hilton
- 3 p.m.—Meeting of N.C.A. Statistics Committee, Room 8, Conrad Hilton

- 4 p.m.—FAWS Conference on Fish Cannery Problems, Room 3, Conrad Hilton
- 5 p.m.—Door Award Drawing, The Cannery Show
- 6 p.m.—C.M.&S.A. "Bon Voyage" Party, Terrace Casino Lounge, Morrison Hotel
- 7:30 p.m.—C.M.&S.A. "Round the World" Dinner Dance and Entertainment, Terrace Casino, Morrison Hotel

SUNDAY, FEBRUARY 22

- 8 a.m.—Breakfast Meeting of N.C.A. Legislative Committee, Room 1, Conrad Hilton
- 8 a.m.—Breakfast Meeting of N.C.A. Raw Products TAC, Room 8, Conrad Hilton
- 8:30 a.m.—Breakfast Meeting of Cooperative Processors Association, Room 3, Conrad Hilton
- 9 a.m.-6 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Mezzanine, Conrad Hilton
- 10 a.m.—C.M.&S.A. Annual Meeting, Astoria Room, Conrad Hilton
- 10 a.m.—N.C.A. Marketing Session, Room 2, Conrad Hilton
- 10 a.m.—N.C.A. Raw Products Session, Bel Air Room, Conrad Hilton
- 10 a.m.—Meeting of N.C.A. Committee on Fruit Juice Drinks, Room 19, Conrad Hilton
- 12 m.—Luncheon Meeting of N.C.A. Claims Committee, Room 8, Conrad Hilton
- 12 m.—N.C.A. Marketing Luncheon, Waldorf Room, Conrad Hilton
- 12 m.—N.C.A. Raw Products Luncheon, Beverly Room, Conrad Hilton
- 12 m.-6 p.m.—The Cannery Show, Conrad Hilton
- 1:30 p.m.—Meeting of N.C.A. Committee on Fruit Nectars, Room 19, Conrad Hilton
- 5 p.m.—Door Award Drawing, The Cannery Show
- 6 p.m.—Old Guard Society Annual Cocktail Party, Hubbard Room, Sheraton-Blackstone
- 6:30 p.m.—Dinner Meeting of Raw Products Committee and TAC, Room 3, Conrad Hilton
- 7 p.m.—N.C.A. Scientific Research Committee Smoker, Astoria Room, Conrad Hilton
- 7 p.m.—Old Guard Society Annual Buffet Supper and Annual Meeting, Crystal Ballroom, Sheraton-Blackstone

MONDAY, FEBRUARY 23

- 8 a.m.—Breakfast Meeting of N.C.A. Procurement Committee, Room 1, Conrad Hilton
- 8 a.m.—Breakfast Meeting of Processed Apples Institute Board of Directors, Room 3, Conrad Hilton
- 9 a.m.-6 p.m.—N.C.A.-C.M.&S.A. Information-Registration Center is open, Mezzanine, Conrad Hilton
- 9 a.m.-6 p.m.—The Cannery Show, Conrad Hilton
- 9:30 a.m.—Meeting of N.C.A. Committee on Artificially Sweetened Canned Fruits, Room 20, Conrad Hilton
- 10 a.m.—N.C.A. Procurement Session, Room 2, Conrad Hilton
- 10 a.m.—N.C.A. Raw Products Session, Bel Air Room, Conrad Hilton
- 12 m.—N.C.A.-C.M.&S.A. Technical and Research Luncheon, Beverly Room, Conrad Hilton
- 12 m.—N.C.A. Food Editors Luncheon, Astoria and Waldorf Rooms, Conrad Hilton
- 2 p.m.—Ladies Program, sponsored by C.M.&S.A., French Room, Sheraton-Blackstone
- 5 p.m.—Door Award Drawing, The Cannery Show
- 7 p.m.—Young Guard Banquet and Entertainment, Terrace Casino, Morrison Hotel

Status of Legislation

Agricultural trade development—A number of bills to amend and extend P. L. 480 have been introduced and referred to the Agriculture Committees.

Clayton Act—H. R. 2977 (Celler), to make all future orders of the FTC self-executing and to provide penalties of \$5,000 daily for violations of consent decrees, has been referred to the House Judiciary Committee.

Co-op jurisdiction—H. R. 200 (Mason of Ill.), to transfer jurisdiction over cooperatives' pricing from USDA to the Justice Dept., has been referred to the House Judiciary Committee.

Co-op taxation—The Administration has recommended legislation relating to the taxation of cooperatives, but bills for that purpose have not yet been introduced. The House Ways and Means Committee has announced that its schedule calls first for studies on taxing life insurance companies and then for consideration of bills which were approved by the Committee last year but not by the House and Senate.

FDA artificial coloring—The Secretary of Health, Education, and Welfare has announced that the Department will support legislation designed to assist FDA in regulating the use of artificial coloring in foods, drugs, and cosmetics, but bills for that purpose have not yet been introduced.

H. R. 1814 (Haley of Fla.), to permit the temporary use of Citrus Red No. 2 on oranges, pending the enactment of the general food coloring legislation, has been referred to the House Commerce Committee.

Federal preemption—H. R. 3 (Smith of Va.), to modify the doctrine of federal preemption in such a way that a state law would not be nullified by a federal law on the same subject unless the federal law so provided, has been referred to the House Judiciary Committee.

Fisheries assistance—A number of bills to initiate a five-year program of assistance to the fisheries have been introduced.

Food stamps—A number of bills designed to facilitate distribution of surplus foods to needy families have been introduced and referred to the Agriculture Committees.

Hawaii statehood—H. R. 50 was the subject of public hearings by the House Interior and Insular Affairs Committee Jan. 26-28 and was considered by that Committee in executive session thereafter. On Feb. 4 the Committee voted to report a clean bill.

Labor-management practices—S. 505 (Kennedy-Ervin), S. 748 (Goldwater) and other bills to establish safeguards against improper practices in labor organizations and in labor-management relations are the subject of pub-

lic hearings begun by a Senate Labor Subcommittee Jan. 28.

Marketing of potatoes—S. 17 (Smith of Maine), to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, has been referred to the Senate Agriculture Committee.

Marketing of turkeys—S. 430 (Engle) and H. R. 1344 (Slak of Calif.), to provide for controls on the marketing of turkeys, have been referred to the Agriculture Committees.

Marketing orders and parity—H. R. 642 (Slak of Calif.), to authorize the Secretary of Agriculture to continue a marketing order in effect even after parity is reached, has been referred to the House Agriculture Committee.

Marketing order regions—H. R. 1070 (Ullman of Calif.), to authorize the issuance of marketing orders on any or all production or marketing areas, rather than on the smallest regional area, has been referred to the House Agriculture Committee.

Premerger notification—The Attorney General has recommended legislation requiring prior notification before corporate mergers and acquisitions where the capital involved is more than \$10 million. S. 215 (O'Mahoney), S. 442 (O'Mahoney-Kefauver) and H. R. 2325 (Celler), to require advance notification of certain cor-

porate mergers, have been referred to the Judiciary Committees.

Raw product bargaining—H. R. 1798 (Bow of Mich.), to authorize collective bargaining between cooperative associations of producers or handlers and processors or other purchasers, has been referred to the House Judiciary Committee.

Robinson-Patman functional discounts—S. 315 (O'Mahoney) and H. R. 929 (Rogers of Colo.), to require price differentials to wholesalers and retailers according to the character of their selling (not their buying), have been referred to the Judiciary Committees.

Robinson-Patman good faith defense—H. R. 11 (Patman), to restrict the "good faith" defense against a charge of price discrimination, has been referred to the House Judiciary Committee.

Wage-hour—A number of bills to curtail exemptions and to raise the statutory minimum wage have been introduced and referred to the Labor Committees.

Waste disposal facilities—H. R. 322 (Byrnes of Wis.), to authorize rapid amortization of waste disposal facilities and treatment works, has been referred to the House Ways and Means Committee.

TABLE OF CONTENTS

	PAGE		PAGE
Congress		Personnel	
Status of legislation	34	Northwest Packers and Growers ..	28
Convention		Publicity	
Good attendance indicated at ..		Fast Food	31
luncheon sessions	32	Ebony	31
Schedule of principal events	33	Macfadden publications	31
Deaths		Research	
A. F. W. St. John	29	N.C.A. research report on treat-	
R. E. Lambeau	29	ment of cannery wastes	28
Farm Program		Advisory group recommends food	
Surplus olive oil for USDA	29	preservation research	28
Food Regulation		Poultry committee urges study to	
N.C.A. food law guarantee on		expand consumption	29
safety of food additives	29	Conferences on sanitation and	
Foreign Trade		processing problems	32
U. S. to consult 13 countries on		Standards	
their import restrictions	31	Meeting on standards for fruit	
Labor		nectars	32
Study of wage-hour question in		Statistics	
agriculture to be made	27	Wholesale distributor stocks of	
Marketing		canned foods	30
Notable sales gains reported in		Stocks of canned foods on Jan. 1	
two-year multi-pack study ..	27	and season shipments	30
Farmer cooperatives market \$8		Packs of beets and carrots	
billion in 1956-57	28	through Dec. 31, 1958	30
USDA report tells of effects of		1958 packs of catsup and chili	
U. S. grading of beef	32	sauce	30
USDA studies classifications in		Poultry used in processing	30
milk marketing orders	32	1958 production of red meat ..	30
Meetings		Prospects for turkeys in 1959 ..	31
N.C.A. speakers participate in		Trade Practices	
food processors workshop	31	FTC mails questionnaires in food	
		industry investigation	27